

All Aboard!

Mixed Garden Greens

Crisp greens, English cucumbers, ripe tomatoes and red peppers served with our Balsamic vinaigrette

Seven Grain Salad

Seven different types of grains, yellow lentils, wheatberry, couscous, green mung beans, brown rice, navy beans, spelt, black turtle beans, and red peppers in a light curry vinaigrette

Chef's Selection Salad

Using the freshest ingredients available, our Chef will prepare a salad to enhance your buffet
Pre-select the salad for an additional \$1.00 per person

Assorted Bread Display

Bakery fresh loaves and gourmet rolls, accompanied with real whipped butter

Optional Enhancement! Add Roasted Red Pepper Dip, Hummus, and Parisian Breads to your bread display for only \$1.45 per person

Grilled Boneless Breast of Chicken Breast

Juicy grain-fed breast of chicken prepared in one of our Executive Chef's delicious sauces

Vegetarian Penne Pasta (Gluten Free, Vegan)

Penne rigate tossed with Pomodoro, cherry tomatoes, red peppers and onions

Baked Rice Pilaf

Fluffy long grain rice, onions, celery, and carrots, baked and finished with sweet baby peas

Garden Fresh Vegetables

Lightly steamed seasonal medley of vegetables

Sweet Endings

A tempting selection of mini cheesecakes, assorted pastries, fresh baked cookies and fresh fruit skewers

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

\$31.95 per guest

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% House Service Charge.
Prices subject to change without notice for 2018.